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TITLE: GLUCOMANNAN-CONTAINING TOKOROTEN AND ITS PRODUCTION

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ABSTRACT:

PURPOSE: To obtain TOKOROTEN (vermicelli-like strips of gelatin made from a gelidium, served in a tangy soy sauce) useful for a healthy food, etc., having strong glutinousness, elasticity, palatability, flavor and texture by treating TOKOROTEN formed into thin strips with a weak alkali to deodorize TOKOROTEN, blending TOKOROTEN with a paste of glucomannan, heating and dissolving, coagulating the dissolved solution and forming the gel into thin strips.

CONSTITUTION: TOKOROTEN formed into thin strips by a conventional procedure is treated with a weak alkali, deodorized and decolored. The deodorized and decolored TOKOROTEN is mixed with a paste of glucomannan prepared by blending granules of glucomannan with water or warm water while stirring and a thickening agent such as galactomannan, heated and dissolved and the dissolved solution is coagulated into a gelatinous state and formed into thin strips to give the objective TOKOROTEN.

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